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⑮ 発明の名称 食品スイートシャーベット

⑯ 特 願 昭61-42451

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明 細 書

シャーベットである。

1. 発明の名称 スイートシャーベット

4. 製 造 法

2. 特許請求の範囲

さつまいもを炊いて盛ごしをしておき、水の中にゼラチンを入れて炊き、ゼラチンが溶けたら、砂糖、さつまいも、練乳、コンスターチを入れる。冷えたら卵黄を加えて冷凍する。

以上の製造法よりなるスイートシャーベット。

(1) さつまいもを炊いて、盛ごしをしておく。

(2) 水1kgに対し、ゼラチン5gを入れて炊く

(3) 砂糖400g、さつまいも800g、練乳40gを入れ冷す。

(4) 冷やした(3)の中に卵黄を入れ練状にし、冷凍庫に入れる。

3. 発明の詳細な説明

この発明は、さつまいもを用いたスイートシャーベットに関するものである。

従来、市販されているシャーベットは、ヤシ油、パーム油、安定剤、香料、着色料を用いているので人体にあまり良くない。

そこで、自然食品が見直されている中で、さつまいもを主として糖分もおさえ、香料、着色料を一切使わず、さつまいもの特徴を生かした

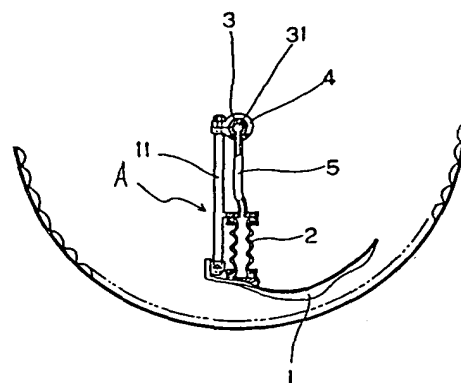
特許出願人 日 高 督

(54) **DEVICE FOR ADJUSTING RUBBING PRESSURE OF TEA PRODUCTION MACHINE**

(11) 62-198356 (A) (43) 2.9.1987 (19) JP
 (21) Appl. No. 61-40954 (22) 25.2.1986
 (71) TERADA SEISAKUSHO K.K. (72) JUNICHI TERADA
 (51) Int. Cl. A23F3/12

PURPOSE: To adjust repulsive force of spatula depending upon the state of tea leaves simply, by attaching an air actuator to each of a great number of rubbing elements of a revolving shaft set at the center of a rubbing chamber of a stationary or rotary drum type coarsely rubbing tea production machine and sending air to the actuator.

CONSTITUTION: An air actuator 2 is set in order to adjust rubbing pressure of tea production machine for coarsely rubbing tea leaves and the air pressure of the actuator is changed to adjust repulsive force of a rubbing element A. A revolving shaft 3 is hollow, has an air channel 31 in the length direction and one end connected to an air source. Plural rubbing elements A attached to the revolving shaft have the same strength by Pascal's principle. Consequently, air is adjusted depending upon the state of tea leaves even during operation of tea production and rubbing pressure can be simply changed.

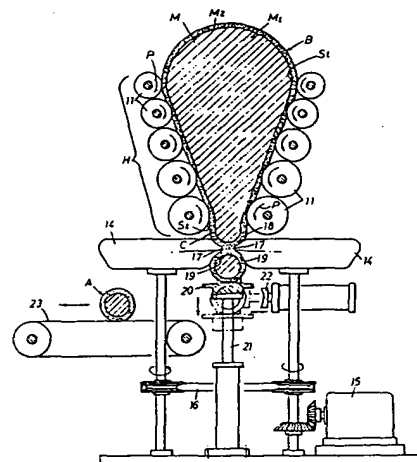


(54) **METHOD FOR AUTOMATIC FORMATION OF PACKED BEAN JAM FOOD AND DEVICE FOR SENDING INGREDIENT THEREFOR**

(11) 62-198357 (A) (43) 2.9.1987 (19) JP
 (21) Appl. No. 61-40881 (22) 25.2.1986
 (71) AKIO NAKAI (72) AKIO NAKAI
 (51) Int. Cl. A23G3/20

PURPOSE: To make it possible to form packed bean jam bar foods efficiently, by forming and making a totally funnel-shaped hopper by plural rollers rotated and driven around horizontal shaft lines and raising peripheral speed of the sending rollers as their positions drop.

CONSTITUTION: A totally funnel-shaped hopper H is partitioned and made by plural feed rollers 11 rotated and driven around horizontal shaft lines. The peripheral speed of the feed rollers 11 is changed in such a way that the speed gradually becomes higher as the positions of the rollers are close to a bottom outlet S2 of the hopper H. Further a large-sized coarse mass B of an aimed packed bean jam food is fed to the hopper H and the large-sized coarse mass B is forcibly pushed out from the bottom outlet S2 as a continuous bar shape by the feed rollers 11. Then a half produced packed bean jam food C in the bar shape is cut in a fixed size while being packaged approximately in a spherical state in order to form the aimed small-sized packed bean jam food A. Consequently, the packed bean jam food can be produced stably and efficiently.



(54) **FOOD SWEET SHERBET**

(11) 62-198358 (A) (43) 2.9.1987 (19) JP
 (21) Appl. No. 61-42451 (22) 26.2.1986
 (71) OSAMU HIDAKA (72) OSAMU HIDAKA
 (51) Int. Cl. A23G9/02, A23L1/212

PURPOSE: To produce a sherbet which has a suppressed sugar content and makes the most of sweet potato without using spice and a coloring matter, by using sweet potato as the main raw material.

CONSTITUTION: Sweet potato is boiled and strained. Separately about 5g gelatin is added to 1kg water and they are boiled. After the gelatin is dissolved, the resultant substance is blended with about 300g strained sweet potato, about 400g sugar and about 40g condensed milk, cooled, further mixed with egg yolk, processed into a kneaded state and frozen.